

FSTC OVENS

AVAILABLE IN A VARIATION OF SIZES AND NEW TECHNOLOGIES

GREEN THUMB QUICK TIPS:

- When you're operating a very large oven, or a conveyor style oven, it pays to minimize operating hours.
- No long preheats: turn it on when you need it, not hours before.
- Turn off the "backup" oven when your busy period is over.



OVENS 101:

Commercial ovens are the single largest and most diverse category of commercial food service equipment. They are available in many different configurations using a variety of energy sources

Ovens range in construction from room-sized ovens in the back of the bakery to fancy chrome-and-glass rotisseries used for "display cooking" in restaurants and supermarkets. The most common types of commercial ovens include standard or conventional ovens, convection ovens, combination oven/steamers (also known as combination or combi ovens), conveyor (pizza) ovens, deck ovens, rack ovens and rotisseries.

Since they are thermostatically controlled, ovens don't consume their rated input energy constantly. A small electric oven rated at 8 kW, for example, probably draws 2 kW on average over the course of a day. But each type of oven has a different pattern of energy use: a conveyor oven, open at both ends, probably draws four times the energy of a standard, well-insulated oven.

The standard oven is still the simple "range oven", commonly installed below the rangetop in your appliance lineup (and at home.) But the convection oven's greater speed wins it a growing place in the commercial kitchen, along with its cousin the steam/convection combination oven. Your energy cost for ovens depends on which oven you're operating and how you use it.

The FSTC has tested various ovens and has reports available on several models. You can get a customized look at what appliance energy is costing you in your operation by contacting your PG&E Marketing Representative. If you want to look at actual performance figures from our laboratory trials or our Production Test Kitchen monitoring, check out the list of published Reports for a title that matches your interests, or browse through the Abstracts for a more detailed summary